

## Z resztek i puchy

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **32**
- SRM **12.9**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **3.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (34.5%)	82 %	4
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (58.6%)	80 %	45
Grain	płatki jęczmienne	0.2 kg (6.9%)	60 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	25 g	20 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	15 min
Spice	hibiskus	10 g	Boil	15 min